

Abstract of the disclosure:

Coatings for bakery/confectionery use and coated cakes or breads. These coatings have transparency like glaze, and appearance and crispiness like fondant, and suffer from neither stickiness nor sugar-sagging with the passage of time after coating. Coatings for bakery/confectionery use comprising fat and sugar as the main components and containing coarse grains of non-fat components having a grain size of 50 μm or more; and a process for producing a coating for bakery/confectionery use characterized by heating materials, which comprise fat and sugar as the main components and contain coarse grains of non-fat components having a grain size of 50 μm or more, to the melting temperature of the fat or above and solidifying the same substantially without pulverizing.

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